



TAPASAKE

*Teppanyaki*

# *Teppanyaki*

## 鉄板焼き

Located in the garden of Tapasake are the live and interactive teppanyaki stations, where your private chef will prepare your customised menu while overlooking a vast expanse of the Indian Ocean. An early teppanyaki dining will offer one of the best sunset views on the island.

### ENHANCE YOUR TEPPANYAKI EXPERIENCE WITH:

#### **JAPANESE WAGYU BEEF**

Kagoshima or Saga

**\$125 PER 120G**

#### **LIVE MALDIVIAN LOBSTER**

Prepared to your liking: New style sashimi, nigiri, sashimi, tempura, sautéed or grilled

**\$18 PER 100G**

#### **SASHIMI SELECTION – 3 KINDS**

Make your own selection

**\$42**

#### **TAPASAKE CAVIAR WASABI MASH PURÉE**

Oscietra Sturia caviar, fresh wasabi, mashed potato purée

**\$95**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*

## Ume Menu

### FISH & SEAFOOD MENU

*\$230 per person, excluding beverages*

#### TATAKI YELLOWFIN TUNA & CALAMARI

Seaweed salad, yuzu garlic dressing

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#### YELLOW TAIL JALAPEÑO

Yellow tail, yuzu soy, jalapeño, garlic chips, coriander

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#### SALMON

*Norwegian*

Ponzu butter sauce, asparagus, shiitake mushroom

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#### LOBSTER, KING PRAWN & SCALLOP

*Maldivian lobster and Hokkaido scallop*

Seasonal vegetables, wasabi teriyaki sauce

*Served with your choice of fried rice: Egg, vegetables or garlic*

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#### YUZU CHEESE CAKE

Pandan leaf ice cream

#### SOMMELIER'S SAKE RECOMMENDATION

*Naraman, Junmai Daiginjo*

Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.

*\$490 – 720ml / \$300 – 300ml*

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## *Kiku Menu*

### MEAT LOVER'S MENU

*\$210 per person, excluding beverages*

#### **ASIAN GREEN SALAD**

Grilled chicken breast, onion sesame dressing, micro greens

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#### **DUCK KUSHIYAKI**

Wasabi salsa, ponzu sauce, micro greens

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#### **LAMB RACK**

*Wales – Organic*

Sweet potato, wasabi pepper sauce

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#### **BEEF STRIPLOIN**

*Australia – Wagyu Grade 9*

Seasonal vegetables, truffle teriyaki sauce

*Served with your choice of fried rice: Egg, vegetables or garlic*

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#### **CHOCOLATE BENTO BOX**

Green tea ice cream

#### SOMMELIER'S SAKE RECOMMENDATION

*Yamadanishiki Tokubetsu Junmai Genshu*

With a fresh “right after fermentation” fragrance and dry character, this sake is best enjoyed well chilled.

Polish grade 70%, ABV: 18% Rice Variety: Yamadanishiki

*\$190 – 720ml / \$135 – 150ml*

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## *Sakura Menu*

### TAPASAKE'S SIGNATURE MENU

*\$275 per person, excluding beverages*

#### **AVANT-GARDE NIGIRI**

Wagyu beef with truffle teriyaki, unagi & foie gras, negi-toro

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#### **FOIE GRAS & SCALLOP**

*Hokkaido scallop*

Seared scallop & foie gras, vanilla den miso

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#### **KING CRAB LEG**

*Norwegian*

Baked in salt

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#### **SAGA BEEF**

*Japan – Wagyu*

Champagne cognac flambé, truffle teriyaki sauce

*Served with your choice of fried rice: Egg, vegetables or garlic*

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#### **'WOW' DESSERT PLATTER**

Chocolate fingers, yuzu cheesecake, mochi ice cream, fruits

#### **SOMMELIER'S SAKE RECOMMENDATION**

*Naraman, Junmaishu Murokabinhiire*

This can be translated as “pure rice sake”, “Muroka” means “No Filtration” and “Binhiire” means “Pasteurise in a glass bottle”.

*\$444 – 720 ml / \$188 – 300ml*

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## *Kai Menu*

### VEGETARIAN MENU

*\$160 per person, excluding beverages*

#### **CUCUMBER SUNOMONO SALAD**

Grilled mushrooms, yuzu truffle dressing

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#### **BABY EGGPLANT MISO**

Den-miso, sesame seeds

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#### **JAPANESE ONIGIRI**

Crispy rice, Japanese pickle salsa, hot miso sauce

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#### **GRILLED TOFU, VEGETABLES, YAKI UDON**

Teriyaki anticucho sauce

*Served with your choice of fried rice: Vegetables or garlic*

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#### **CARAMELISED BANANA**

Vanilla, passion fruit, mango sorbet

#### SOMMELIER'S SAKE RECOMMENDATION

*Honjozo Yamadanishiki*

Luxurious body with a smooth finish, Yamadanishiki is refreshingly elegant, with a rice polish grade of 70%.

*\$110 – 720 ml*

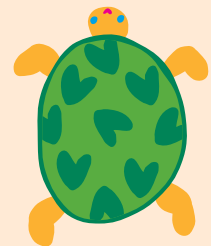
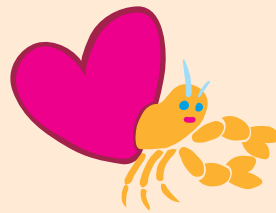
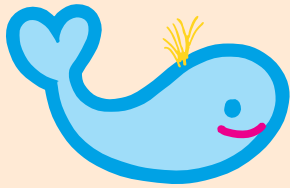
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# CHILDREN'S TEPPANYAKI MENU

FOR 4 - 11 YEARS OLD

\$95 per child, excluding beverages



## AVOCADO ROLL

Pickled ginger, wasabi, soy sauce

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## PRAWN TEMPURA

Tempura sauce

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## GRILLED REEF FISH, BROCCOLI & CARROTS

Fresh lemon

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## BEEF & CHICKEN KUSHIYAKI

Teriyaki sauce

SERVED WITH YOUR CHOICE OF FRIED RICE:  
EGG, VEGETABLES OR GARLIC

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## CHOCOLATE FINGERS

Vanilla ice cream

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